



Ancho Chile Chicken Nachos

Prep time: 20 Cook Time: 20 Servings: 12

Latino, Entrees, Appetizers/Sides/Snacks, Corn Tortillas, FSR/QSR, Casual Dining, Snacks & Shareables, Spice It Up, Modern Mexican

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|----------------------------------|-------|--------------------|------------|
| Mission® 6" White Corn Tortillas | 10600 | quartered | 48 Each |
| Chicken breast, raw | | | 3 1/2 Lbs. |
| Ancho Chile and Orange Rub | | See Related Recipe | 1/2 cup |
| Black beans, drained, rinsed | | | 6 cup |
| Mexican oregano, dried | | | 1 Tbsp. |
| Garlic powder | | | 3/4 tsp. |
| Salt | | | To Taste |
| Corn kernels, roasted | | | 3 cup |
| Red onion, small dice | | | 1 1/2 cup |
| Jalapeno, fresh, small dice | | | 1 1/2 cup |
| Queso fresco, crumbled | | | 12 Oz. |
| Avocado Sauce | | See Related Recipe | 1 1/2 cup |
| Cilantro | | Chopped | As Needed |
| Salsa, prepared | | | 6 cup |



Instructions

1. Rub the chicken breasts with the Ancho Chile and Orange Rub, place in a sealable foodservice bag, and marinate overnight under refrigeration. Grill the breasts until cooked through and an instant read thermometer reads 165°F. Allow chicken to rest for 10 minutes before dicing. Hold hot for service.
2. Combine beans, garlic powder, and oregano. Season to taste with salt.
3. To assemble one portion, fry four, quartered tortillas (16 chips) at 350°F for 1-2 minutes or until crisp and lightly browned. Season immediately with salt and place on serving platter.
4. Top chips with 4 oz. cooked chicken breast, ½ cup seasoned beans, ¼ cup roasted corn, 2 tbsp. onions, 2 tbsp. jalapenos, 1 oz. queso fresco, and 1 oz. Avocado Sauce. Garnish with cilantro and serve with ½ cup prepared salsa.



Ancho Chile and Orange Rub

Prep time: 5 Cook Time: Servings: 12

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|---------------------|------|------|----------|
| Smoked paprika | | | 2 tsp. |
| Brown sugar | | | 2 Tbsp. |
| Salt | | | 2 tsp. |
| Orange zest | | | 2 tsp. |
| Paprika | | | 2 tsp. |
| Orange juice, fresh | | | 1/4 cup |
| Coriander, ground | | | 1 tsp. |
| Ancho chile powder | | | 2 Tbsp. |

Instructions

1. Combine all ingredients and stir until well incorporated. Reserve refrigerated.



Avocado Sauce

Prep time: 5 Cook Time: Servings: 12

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|-------------------|------|------|-------------|
| Cilantro, chopped | | | 2 Tbsp. |
| Avocado, mashed | | | 1 1/4 cup |
| Garlic, minced | | | 1 Tbsp. |
| Lime juice, fresh | | | 2 1/2 Tbsp. |

Instructions

1. Combine all ingredients in a food processor and process until smooth. Reserve refrigerated.

